

**What is Claimed is:**

1. A modified atmosphere package, comprising:

an inner package holding raw meat and including a non-barrier portion substantially permeable to oxygen;

an outer package enclosing said inner package and being substantially impermeable to oxygen, said outer package being substantially free of oxygen therein in response to said outer package being flushed with one or more gases creating a modified atmosphere within said outer package; and

an oxygen scavenger positioned to substantially absorb residual oxygen within said outer package, said oxygen scavenger being activated with an oxygen uptake accelerator.

2. The modified atmosphere package of claim 1, wherein said non-barrier portion has a rate of oxygen permeability greater than about 1000 cubic centimeters per 100 square inches in 24 hours.

3. The modified atmosphere package of claim 2, wherein said outer package has a rate of oxygen permeability less than about 0.1 cubic centimeters per 100 square inches in 24 hours.

4. The modified atmosphere package of claim 1, wherein said oxygen scavenger is constructed to reduce a level of said residual oxygen at a rate sufficient to prevent discoloration of said raw meat.

5. The modified atmosphere package of claim 4, wherein said oxygen scavenger is constructed to reduce a level of said residual oxygen to less than about 0.05 percent within 90 minutes after flushing and sealing said outer package.

6. The modified atmosphere package of claim 1, wherein said inner package is substantially free of oxygen therein in response to said inner package being flushed with said one or more gases.

7. The modified atmosphere package of claim 1, wherein said oxygen scavenger  
2 includes an oxygen-absorbing packet loosely disposed between said inner and outer  
packages.

8. The modified atmosphere package of claim 1, wherein said oxygen scavenger  
2 includes an oxygen-absorbing material integrated into the material used to form said  
outer package.

9. A modified atmosphere package, comprising:

2 inner package means for holding raw meat, said inner package means including a  
non-barrier portion substantially permeable to oxygen;

4 outer package means for containing said inner package means, said outer package  
means being substantially impermeable to oxygen, said outer package means being  
6 substantially free of oxygen therein in response to being flushed with one or more gases  
creating a modified atmosphere within said outer package means;

8 oxygen scavenging means for scavenging any residual oxygen within said outer  
package means; and

10 means for activating said oxygen scavenging means.

10. A method of manufacturing a modified atmosphere package, said method  
2 comprising the steps of:

4 supplying an inner package including a non-barrier portion substantially  
permeable to oxygen;

placing raw meat within said inner package;

6 sealing said inner package;

supplying an outer package substantially impermeable to oxygen;

8 inserting said inner package into said outer package without sealing said outer  
package;

10 substantially removing oxygen from said outer package solely by flushing said  
outer package with one or more gases;

12 supplying an oxygen scavenger positioned to absorb residual oxygen within the  
outer package;

14 activating said oxygen scavenger with an oxygen scavenger accelerator; and  
sealing said outer package.

11. The method of claim 10, wherein said non-barrier portion has a rate of oxygen  
2 permeability greater than about 1000 cubic centimeters per 100 square inches in 24  
hours.

12. The method of claim 11, wherein said outer package has a rate of oxygen  
2 permeability less than about 0.1 cubic centimeters per 100 square inches in 24 hours.

13. The method of claim 10, wherein said oxygen scavenger is constructed to reduce  
2 a level of said residual oxygen at a rate sufficient to prevent discoloration of said raw  
meat.

14. The method of claim 13, wherein said oxygen scavenger is constructed to reduce  
2 a level of said residual oxygen to less than about 0.05 percent within 90 minutes after  
flushing and sealing said outer package.

15. The method of claim 10, wherein said step of substantially removing said oxygen  
2 from said outer package reduces a level of said oxygen to about 0.05 to 5.0 percent.

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